

Homemade Salted Caramel & Apples

Apples are about to come into full season here in Oregon. I love salted caramel and I love it with apples. Here is an easy way to make your own sweet dipping sauce! You need:

- 1 Cup of Brown Sugar
- 5 Tablespoons of Butter
- $\frac{3}{4}$ teaspoon coarse sea salt
- $\frac{1}{4}$ cup heavy cream
- 1-2 Large Apples

Place the sugar in saucepan with 1 Tablespoon of water. On low heat, melt the sugar, stirring frequently. Make sure the sugar is completely melted and is running at a low boil. Continue to cook for about 10-15 minutes. (You'll begin to smell the sugar browning – or – caramelizing)

Cut the butter into small pieces. CAREFULLY add it to the hot sugar.

If the sugar is as hot as it should be, the butter will immediately foam up. Keep stirring it until it is no longer foaming and fully incorporated into the sugar. Add $\frac{1}{4}$ teaspoon of the salt and continue cooking for another 3-4 minutes.

Slowly pour in the cream, stirring constantly. Cook, stirring

frequently for another 4-5 minutes – until it's thick and creamy.

While the caramel is finishing cooking, cut the apples into wedges. After the caramel is cooled, dip each one into the sauce and place on a plate. Sprinkle them all with the remaining sauce and serve.

And the warmed up sauce is so good over ice cream too!

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